

Blueberry Milkshake IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|---------|-----|
| Grain | Pale 2-Row | 3.9 kg (67.6%) | 80.43 % | 3 |
| Adjunct | Flaked Wheat | 0.9 kg (15.6%) | 73.91 % | 4 |
| Adjunct | Flaked Oats | 0.6 kg (10.4%) | 71.74 % | 4 |
| Grain | Chocolate | 0.07 kg (1.3%) | 63.04 % | 932 |
| Sugar | Lactose (Milk Sugar) | 0.3 kg (5.2%) | 89.13 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|---------|----------|------------|
| Boil | Cascade | 37.45 g | 60 min | 7 % |
| Boil | Citra | 37.45 g | 5 min | 11 % |
| Whirlpool | Citra | 37.45 g | 30 min | 11 % |
| Whirlpool | El Dorado | 37.45 g | 30 min | 15.7 % |
| Dry Hop | Citra | 37.45 g | 2 day(s) | 11 % |
| Dry Hop | El Dorado | 56.18 g | 2 day(s) | 15.7 % |
| Dry Hop | Citra | 93.63 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|----------|----------------|
| A18 Joystick | Ale | Liquid | 66.05 ml | Imperial Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|-----------|-----------|----------|
| Flavor | Blueberry | 2995.98 g | Secondary | 5 day(s) |